coffee wakes up the world

User Manual

Coffee machine 1800S

English

01.01.001

Model Series 1800 Order number 33 2552 0010 Edition 03.2012

Congratulations on the purchase of your WMF coffee machine

The WMF 1800 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, foamed milk and hot water. Options include steam dispensing and the preparation of hot Choc beverages, with two different types of Choc (Twin Choc).

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage.
User guidance is provided by a graphical touch-screen display on the coffee machine.

Please be sure to follow the instructions in the Software ▷Settings ▷Water hardness and Capacity, and to make the necessary settings.

Please read the User Manual prior to using the coffee machine.

Ensure that the staff has access to the User Manual.

Important.
Follow chapter 1 ▷ User Manual Signs and Symbols, page 8.
Follow Safety chapter, starting on page 55.

Observe the additional instructions:
Cleaning instructions 1800 S

In the event of failure to comply with maintenance information (▷ Maintenance), no liability is accepted for any resultant damage.

Similarly all guarantee / warranty obligations cease to apply in such cases.

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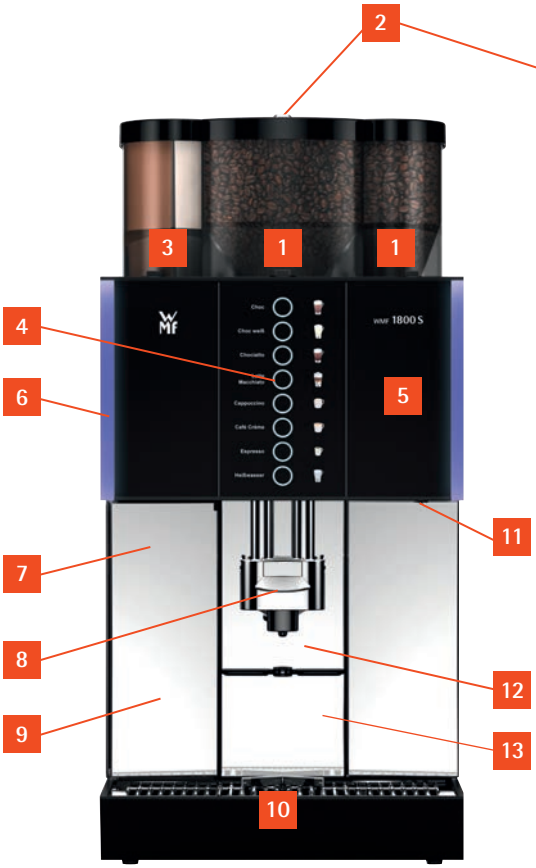
Chapter 1 Introduction

1.1 Parts of the coffee machine



1 Bean hopper (optional 1 or 2)

2 Tablet insert (depending on the model)

3 Choc hopper / Topping hopper / Twin Topping hopper / Twin Choc hopper (optional)

4 Beverage buttons

5 Touch-screen display

6 Side illumination

7 Left machine door

8 Height-adjustable combi spout with integrated milk foamer

9 Plug&Clean connection (optional)

10 Removable drip tray with drip grid

11 ON/OFF switch

12 Adjustable screen

13 Grounds container

14 Brewing unit

15 Timer and clock display

16 Information pad

17 Messages / error messages

18 Menu pad (opens main menu)

19 Barista pad (optional)

20 "Warm rinse" pad (optional)

User Manual Signs and Symbols

Caution.
Risk to the machine.
Follow the manual.

Caution.
Risk to the user.
Observe the Safety chapter.

Caution.
Hot liquid.
Observe the Safety chapter.

Caution.
Hot surface.
Observe the Safety chapter.

Caution.
Hot steam.
Observe the Safety chapter.

Caution.
Bruising or crushing hazard.
Observe the Safety chapter.

Tip
Instructions

Cross reference

MENUE

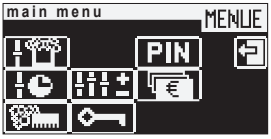
Start position
Main menu

If the menu symbol is shown in this User Manual, the description starts at the main menu start position.

Call up the main menu

✻ Touch the unlit display for longer than 5 seconds
The "Ready to operate" display is activated and illuminated.
✻ Touch the MENUE menu pad
The main menu is displayed.
There are other display options ▷ Main menu.

Display with menu pad



Main menu

Glossary

Term	Explanation
•	• Listings, selection options
✻	✻ Individual steps
Text in italics	*Description of coffee machine state and/or explanations of automatic steps.*
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Carbonate hardness	Quoted in gpg (°dKH). The water hardness is a measure of the calcium dissolved in the water.
Capacity	For example the capacity of the water filter in litres of water it can filter
Choc	Hot chocolate
Grounds chute	▷Grounds disposal through counter, page 14
Main tap	Water stop cock, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc / Topping
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing.
Rinsing	Intermediate cleaning
Self-service	Self-service customer operation (SB)
Topping	Milk powder
Twin-Topping	Divided hopper for two kinds of powder, such as Choc and Topping

Chapter 2 Operation

2.1 Switch on coffee machine

✻ Press ON/OFF switch for longer than 5 seconds

Coffee machine switches on and heats up.
When the coffee machine in ready to dispense beverages, the beverage buttons light up.

PIN access control
▷ Software
▷ Settings
▷ Operating options
page 30
▷ Timer program
page 21

If vending machine is connected
▷ User Manual of vending machine.

2.2 Dispensing beverages

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Flashing button = beverage dispensing
- Unlit button = not ready to dispense / button disabled

Caution.
Hot liquids in the dispensing area.
Observe the Safety chapter.

✻ Place a suitably sized cup below the combi spout
✻ Press the desired beverage button
The desired beverage is dispensed.

Button allocation
▷ Software ▷ Settings
▷ Recipes and buttons
page 26

2.3 Milk or milk foam (optional)

2.3.1 Dispense milk or milk foam

✻ Press the beverage button assigned to milk or milk foam
Dispensing occurs. Dispensing runs for as long as the button is held.

2.3.2 Connect up the milk

Use a suitable milk nozzle on the combi spout.

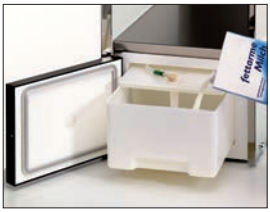
Milk nozzle	
• for cooled milk	white or green
• for uncooled milk	caramel

Caution.
Health hazard.
Follow the HACCP schedule.

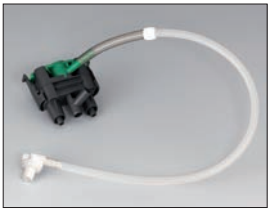
With WMF Cooler, WMF Cup&Cool (optional)

✻ Insert the milk nozzle for cooled milk into the milk connection on the combi spout
✻ Pull the milk container out of the cooler
✻ Push the lid of the milk container back
✻ Pour milk into the milk container
✻ Place the lid back on the container
✻ Insert the adapter on the milk hose into the connection in the milk container lid
✻ Push the milk container back in carefully

The milk hose is inserted into the adapter.



Cooler milk container



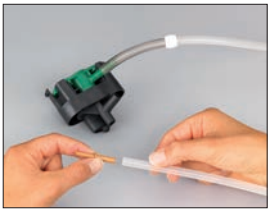
Cooler adapter

Standard

✻ Insert the suitable milk nozzle into the milk connection on the combi spout
✻ Open the milk packaging and place on the left next to the coffee machine
✻ Open the milk cover
✻ Insert the milk hose through the opening
✻ Insert the milk hose with the beige milk nozzle into the milk pack

The hose must not be under tension or bent when adjusting the height of the combi spout.

✻ Close milk cover



Version without cooler

2.4 Height adjustment of the combi spout

The combi spout height is adjustable.

✻ Take hold of the spout from the front and push to the desired height

Height adjustment range of the combi spout:
70 mm - 180 mm

2.5 Bean hopper / product hopper

If possible, replenish product hopper in advance.
Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.

Coffee beans into bean hopper,

Choc powder into Choc hopper,

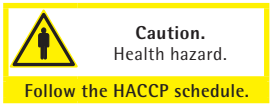
Topping powder into Topping hopper.

2.6 Twin Topping hopper / Twin Choc hopper (optional)

Divided hopper for two kinds of powder, such as Choc and Topping, or two different types of Choc.

- Left side: Choc; right side: Topping, or
- Left side: Choc 1; right side: Choc 2

2.7 Manual insert (optional) / tablet insert



Coffee machines with three product hoppers have only a tablet insert. Ground coffee must not be inserted into the tablet insert.

The manual / tablet insert is located in the centre of the coffee machine cover.

Tablet insert

Tablet insert is used:
- for inserting cleaning tablets

Manual insert is used:
- for inserting cleaning tablets
- when using an additional coffee variety, such as decaffeinated coffee
- for a coffee trial

Add ground coffee or cleaning tablet only when display shows a message.

Preparation of ground coffee using the manual insert
- ✻ Open manual insert lid
- ✻ Insert ground coffee (max. 16 g)
- ✻ Close manual insert lid
- ✻ Press the desired beverage button

For beverages on level two, touch the toggle pad before opening the manual insert lid.

Manual insert

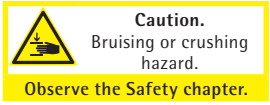
2.8 Grounds container

The coffee grounds container receives the used coffee grounds.
It has enough capacity to store coffee grounds from approx. 50 brewing cycles.
The machine will inform you when the grounds container needs emptying.
Beverage dispensing is blocked for as long as the grounds container is removed.

- ✻ Push combi spout all the way up
- ✻ Push up adjustable screen over coffee grounds container
- ✻ Remove the coffee grounds container
- ✻ Empty and replace grounds container
- ✻ Confirm process on the display

Clean daily
▷ Care page 36

If coffee grounds container cannot be replaced, check chute for coffee residues and remove.



Always empty grounds container before reinserting. Replacing without emptying results in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.

2.9 Grounds disposal through the counter (optional)

The coffee machine can be fitted with through-counter coffee grounds disposal. In this case, both the coffee grounds container and the coffee machine base have an opening that passes through the counter on which the machine is placed. The spent coffee grounds are collected in a large container under the counter.

Through-counter feature cannot be retrofitted.

Clean coffee grounds chute daily
▷ Care page 36

2.10 Drip tray

✻ Carefully pull out the drip tray for cleaning

Replace carefully so that no water accidentally drips down.

Caution.
Hot liquids.
Move the drip tray carefully.
Observe the Safety chapter.

Clean drip tray daily ▷Care

2.11 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

✻ Press ON/OFF switch for longer than 5 seconds until coffee machine switches off
✻ Turn off mains water supply

PIN access control
▷ Software
▷ Settings
▷ Operating options
page 30

If this is not observed, the warranty is invalidated in the event of any resultant damage.

Follow the manual.
Observe the Safety chapter.

Chapter 3 Software

3.1 An overview

Ready to operate (if display is activated)

✻ Touch the unlit display for longer than 5 seconds
The "Ready to operate" display is activated and illuminated.

There are various options for the "Ready to operate" display.

If there are errors, the relevant ⚠ pad is displayed.
If Cleaning, Descaling or Filter change are required, this is displayed.
Other display options ▷Settings ▷Operating options.

"Ready to operate" display pads *Chapter 3.2*

Warm rinsing (optional)
Chapter 3.2.1

Barista
(strength of the coffee) (optional)
Chapter 3.2.2

MENUE Main menu
Chapter 3.2.4

Information
Chapter 3.2.3

Error message
Touching the pad calls up the error message.

Care message
Touching the pad leads directly to the menu.
Cleaning required.

Self-service and operating options ▷Settings page 30

Main menu functions (pads)

Chapter 3.3

Milk and foam
Chapter 3.3.1

Timer program
Chapter 3.3.2

Care
Chapter 3.3.3

Settings
Chapter 3.3.4

PIN entry
Chapter 3.3.5

PIN rights, access control
Chapter 3.3.6

Accounting
Chapter 3.3.7

Menu control pads

Save settings

Start or confirm a step

Back to the higher menu level
Cancel / leave without saving (Exit)

Clear or reset

Start preparation test / coffee trial

Increase or reduce setting values

Forward or back one step in listings

3.2 Ready to operate

3.2.1 "Warm rinse" pad (optional)

✻ Touch the "warm rinse" pad

A rinse of the pipes with hot water begins. The water warms the brewing system and guarantees an optimum coffee temperature.

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.

"Warm rinse" pad (active / inactive)
▷ Settings ▷ Operating options
page 30

3.2.2 Barista pad (optional)

✻ Touch the Barista pad

The coffee strength will be altered for the next brew only.

weaker (-15 %)

normal, as per setting

stronger (+15 %)

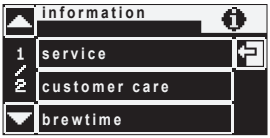
Barista pad (active / inactive)
▷ Settings ▷ Operating options
page 30

3.2.3 Information

✻ Touch the Information pad on the "Ready to operate" display

The Information menu appears.

The main "Information" menu contains the following selection options.



Service

- Service location (contact details)
- Start-up data
- Next maintenance date
- Software version
- Serial number

Care

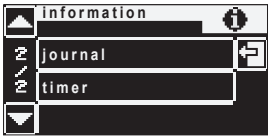
- Journal
  Journal log of last cleaning
- Cleaning information
  Info on last cleaning
- Descaling information
  Info on last / next descaling
- Water filter information (optional)
  Remaining capacity info

Brew time

- Brew and dispensing time of last beverage dispensed

Journal

- List of logged error and status messages (for telephone support)



Timer

- Display the timer status (ON/OFF)
- Display the next switching time

3.2.4 Main menu

Call up the main menu

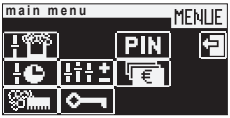
✻ Touch the unlit display for longer than 5 seconds
The "Ready to operate" display is activated and illuminated.
✻ Touch the MENUE menu pad
The main menu is displayed.

"Ready to operate" display

... with additional pads

Delayed fade-in
▷ Settings ▷ Operating options
page 30

3.3 Main menu



Other illustrations of the main menu for protected levels.
▷ PIN rights, access control page 32

3.3.1 Milk and foam

Milk foam quality

The milk foam quality is set here.
This setting will apply to all beverages with milk foam.
Compensates for variations in milk characteristics.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> coarser foam and higher dispensing temperature

Latte macchiato pause interval

Latte macchiato is more successful if the interval between milk and milk foam dispensing is lengthened.

Reduce setting value -> shorter interval

Increase setting value -> longer interval

3.3.2 Timer program

The timer program sets the switch on and switch off times. The main "Timer program" menu contains the following selection options.

- Timer state
- Set timer
- Timer overview
- Delete timer
- Timer information

PIN rights, access control
▷ Software
▷ Settings
▷ PIN rights, access control
page 32

Timer state

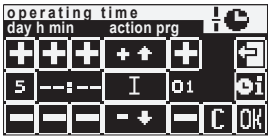
✻ Touch **timer status**
Activate/deactivate timer = ON/OFF

When the timer is activated, the timer symbol appears on the display.

Set timer

✻ Touch **timer adjustment**
Program the switch on and switch off times.
✻ Touch **operating time**
The operating time display appears. Here the day, time, and desired operation are set.

Example:



in day 1-5 or day 1-7, the switching times are copied to the indicated days.

Select desired settings with the pads and .

Current selection is inversely displayed.

✻ Set day (Day)
- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (weekdays)
- 1-7 = entire week (Monday to Sunday)

✻ Set the time (hours, minutes)

✻ Set the desired switching time (action)
- Switch on time = **I** (on display)
- Switch off time = **0** (on display)

✻ Confirm with **OK**
or
✻ Delete with **C**

Display programmed switching times

✻ Touch the + and − pads under prg

Programmed switching times are displayed here.
Up to 16 switching times (events) per day can be programmed.
Programmed times are listed chronologically.
Any new switching time is sorted chronologically immediately upon input and confirmation with OK.
Touching the i pad directly accesses the timer overview.

Copy day

Any day may be copied to other days, complete with its switching times.

✻ Touch timer adjustment

Program the switch on and switch off times.

✻ Touch operating time

✻ Touch the number pad under day

The selection of the week days is displayed.

✻ Scroll through to page 4

✻ Touch copy day

The selection of the week days is displayed again.

✻ Select the day that you want to copy

✻ Touch insert day

✻ Select the day you want to copy the time settings to

The day is copied.

In day 1-5 or day 1-7, the switching times are copied to the indicated days.

The individual days 1,2,3...7 are displayed.

To check times
▷ Timer overview

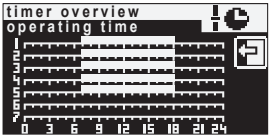
Timer overview

Checking the programmed switching times:

✻ Touch timer overview

The switching times overview for the week is displayed graphically. Switch on times are indicated by bars.

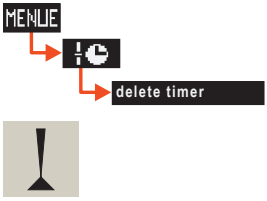
Example:



switching times Monday to Friday (1-5).

On time 7 a.m. (7:00)
Off time 6 p.m. (18:00)

Delete timer



✻ Touch **delete timer** on page 2 of the timer main program menu

✻ Scroll to desired day and touch to select

A security dialogue now appears querying whether deletion is actually intended.

This process cannot be undone.

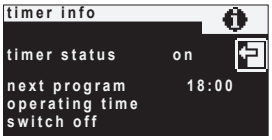
✻ Confirm with **OK**

The day is deleted with all its switching times.

Besides individual days, "all workdays" or the entire week can also be deleted.

Timer information

Touching **timer info** calls up a display with the next switching time and the timer state (ON/OFF).



3.3.3 Care

Cleaning and descaling programs are started from the Care main menu. Filter change (optional) and maintenance actions are confirmed here.

The main "Care" menu contains the following selection options.

- Cleaning program
- Foamer cleaning
- Mixer rinsing
- Filter change
- Rinse filter

In the Software chapter ▷ Care display-guided sequences are described in detail.

Physical cleaning actions are described in the Care chapter.

Cleaning program

✻ Touch **cleaning prog.**

The daily cleaning program starts.

The program automatically executes foamer cleaning if milk beverages have been dispensed. Mixer rinsing follows for the WMF 1800 S with mixer system.

The cleaning program sequence is described in the cleaning instructions.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instructions and the Care chapter, starting on page 36.

Foamer cleaning

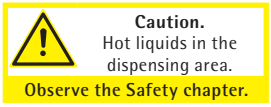
✻ Touch **foamer cleaning**

Foamer cleaning starts.

Optional Plug&Clean cleaning.

▷ *Cleaning program*

Foamer cleaning is carried out automatically as an integral part of the full cleaning program.

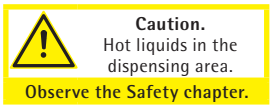


Mixer rinsing

The mixer lift must be in the top position.

✻ Touch **mixer rinsing**
Mixer rinsing starts.

Mixer rinsing is performed automatically by the cleaning program when a mixer system is installed.

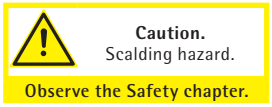


Filter change

If the filter capacity is exceeded, there will be a message once per day that a filter change is due.
The filter must be changed within one week; otherwise, the message will be displayed after every brew.
✻ Change filter
✻ Confirm filter change
After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system. Hot water runs out of the hot water spout during this process.

Observe water filter instructions.

Displays lead step by step through the program.
Follow the instructions.



Rinse filter

The Filter rinse option enables water system and filter rinsing and bleeding following long intervals in operation.
✻ Touch **filter rinsing**
Hot water runs out of the hot water spout during this process.

Customer Check-up (optional)

This point can be selected by trained personnel if the WMF Service function has been enabled.

Question: Has customer check-up been performed?
yes / no

3.3.4 Settings

Recipes and buttons

✻ Touch recipes/button

The recipes/button menu contains the following selection options.

- Cup volumes
- Change recipes
- Button allocation
- Weigh grounds

Selecting the beverage buttons when setting

✻ Press the desired beverage button

Adjust values

✻ Adjust values with the + and − pads

Start a preparation test with the current values

✻ Touch TEST
The values are not saved yet.

Save setting

✻ Save with OK

+ = *more*

− = *less*

= *exit without change*

OK = *save the values*

TEST = *start test*

Cup volumes

Cup volumes are matched to the cups used.
Individual beverage ingredients are matched to the new cup volumes with no effect on composition and quality.

Change recipes

Change recipes display

All beverages

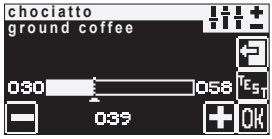
Ground coffee quantity / Choc powder quantity

Water volume

Milk beverages

Milk foam volume

Milk volume



Example: ground coffee quantity

Coffee beverages

Quality

Quality

The five available quality levels affect the coffee brew. The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.

Quality 1 After pressing, space is provided for the ground coffee to swell.

Quality 2 After pressing, the coffee is brewed immediately.

Quality 3 After pressing, a pre-infusion occurs.

Quality 4 After pressing and a pre-infusion, a second wet pressing occurs.

Quality 5 After pressing, a pre-infusion occurs. In addition the brew time is automatically extended.

Caution.
An excessively high quality level may lead to a brewing water error.

Button allocation

The beverages are assigned to the beverage buttons.
This button allocation is set here.

* Press the beverage button
* Select the desired recipe, for example espresso, from the list

Load a new recipe:

the previous settings will be overwritten by the factory standard values for the new recipe.

Only adjustable recipes are indicated.

Select grinder for a coffee beverage

(only for 2 grinders)

* Press the beverage button
* Select recipe, for example espresso
* Select grinder (on the right or left)

The portioner cannot be selected for the Chociatto beverage.

Select the portioner for the Choc beverage

(only for Twin Choc)

* Press the beverage button
* Select recipe, for example milk Choc 1
* Select portioner (on the right or left)

Weigh grounds

* Empty and replace grounds container
* Touch **weigh grounds**

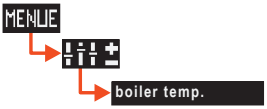
The process dispenses ground coffee directly into the grounds container and the grounds may then be weighed.

The grind quantity is dispensed once.

Boiler temperature

* Set desired boiler temperature

(Change brewing water temperature)
(Standard range of settings 80- 100 °C)



Reset

The coffee machine software is restarted.

Time and date

Clock time and date are set here.

Display language

Language used in the display is set here.

Display contrast

Contrast of the display is set here.
(Default value is 70)

Water filter is fitted

Whether water filter is fitted or not is entered here.
This affects the descaling intervals.

Water hardness

The water hardness (carbonate hardness) is set here.

Capacity

The water filter capacity is set here.
The water filter capacity can be found in the water filter documentation.

Warm-up rinsing

Whether the coffee machine should rinse out the brewing unit with hot water after heating up is set here.
Recommended setting: active.

Foamer rinsing (optional)

Whether automatic foamer rinsing should occur after the last beverage with milk components is dispensed.
yes / no

Rinsing interval

The time elapsed between the last time a beverage with milk was dispensed and a foamer rinsing.
Recommended setting: 2 minutes.

Operating options

The following operating options are available.

- "Warm rinse" pad (active / inactive)
- Barista pad (active / inactive)
- 2. level (active / inactive)
- ON/OFF switch (direct / via PIN)
- Cancel beverage (yes / no)
- Menu pad (immediate / delayed)
- Error message (normal / symbol)

If customers serve themselves then some functions can be switched to inactive.
The pads will not be shown on the "Ready to operate" display.

"Warm rinse" pad (optional)
Standard: inactive.

Barista pad
Standard: inactive.

2nd level / toggle pad
Can only be set by WMF Service upon request.

ON/OFF switch
Recommendation for self-service: via PIN.
If "via PIN" is set, then the PIN for the cleaning level will be queried before switching on or off.

▷ *PIN rights, access control page 32*

Cancel beverage
Standard: no.

Menu pad
Recommendation for self-service: delayed.
If "delayed" is set, the menu pad will only be shown if the display is pressed for 5 seconds.
Standard: delayed.

▷ *To the main menu page 20*

Error number
Normal: all messages are shown on the display.
Symbol: messages that require immediate action are shown on the display.
All other messages are displayed as symbol ⚠.
✻ Touch the ⚠ symbol
All messages are displayed.

With illumination (optional):

messages that require immediate action are accompanied by flashing side illumination.

SB mode (self-service)
Default setting for the coffee machine is self-service mode.

- It is not possible to interrupt the beverage dispensing cycle
- Menu pad is no longer displayed
- Error message Symbol
- Barista pad and "warm rinse" pad not displayed (optional)

Individual options can be changed under the "Operating options" menu item.

Self-service mode messages

- Beans empty
- Milk empty (cooler milk container)
- Grounds container full
- Grounds container missing
- Manual insert open
- Clean machine
- Open water supply valve
- Brewing unit error
- Error message with error number

Illumination (optional)

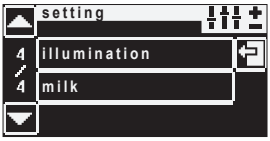
✻ Set the colour values here of the LEDs for the desired illumination colour

Setting examples	red	green	blue
light sequence (sequence of colours)	1	0	0
amber	25	30	0
blue	0	0	30

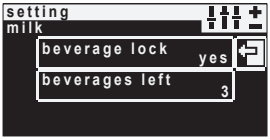
Milk (optional)

The empty milk message can be activated here.
✻ Touch milk
Beverage lockout yes / no

Beverage lockout no
Beverages can be dispensed until the milk container is actually empty.



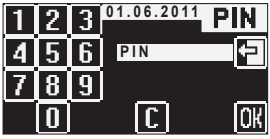
Beverage lockout yes
Input is requested as to how many beverages can be dispensed after the message has appeared. After this number of beverages has been dispensed, beverages with milk are blocked from further dispensing. Beverage lockout is removed when the milk container is filled.



3.3.5 PIN-entry display

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via pad.

✻ Touch the pad in the main menu
Numerical keyboard display appears.
✻ Enter required 4-figure PIN
✻ Confirm with OK
Following entry of a valid PIN, the assigned functions are available.



PIN-entry display

3.3.6 PIN rights, access control

If a PIN has been assigned for a particular level, no access will be granted without a PIN.

Cleaning level

On entering the valid PIN, access to:

= Care

= PIN-protected ON/OFF switch

Cleaning level access

Setting level

On entering the valid PIN, access to:

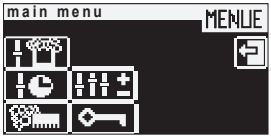
= Setting the milk foam quality

= Timer program

= Care

= PIN-protected ON/OFF switch

= Settings (only cup volumes)



Setting level access

Accounting level

On entering the valid PIN, access to:

= Setting the milk foam quality

= Timer program

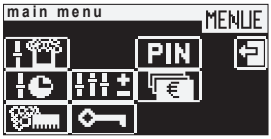
= Care

= PIN-protected ON/OFF switch

= Settings (beverage, general, others)

= Assign PIN rights, access control

= Accounting numbers of beverages

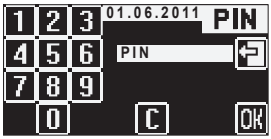


Accounting level access

A PIN may be assigned to any level. The levels are hierarchical.

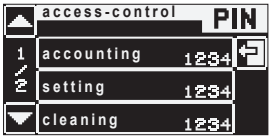
Example: the PIN for the setting level is valid for cleaning and setting levels, but not for the accounting level.

✻ Touch the PIN pad in the main menu
✻ Select desired level
Example: cleaning
Numerical keyboard display appears.
✻ Enter any desired 4-digit number
Number entered is displayed.
✻ Confirm with OK
This level is now PIN-protected.



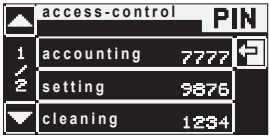
PIN-entry display

Example:



PIN entry for Cleaning level: 1234
This PIN is carried over to the higher levels.

Example:



PIN entry for
cleaning level: 1234
setting level: 9876
accounting level: 7777

When a PIN is assigned to a subordinate level, that PIN is automatically copied to higher levels if the latter are not already PIN-protected.

Delete PIN

Entering 0000 will delete access control for the given level. Deletion of one level automatically deletes the subordinate levels.

3.3.7 Accounting numbers of beverages

✻ Touch counter

The counter menu displays the counter for each beverage.

Read counter

✻ Touch desired beverage on the display

Delete counter

✻ Touch the C clear pad

If no beverage is selected, on touching the C clear pad a dialogue appears in the display querying whether the counter readings for all beverages should be zeroed.

The "Accounting numbers of beverages" function should be protected with a PIN to prevent unauthorised access.

Chapter 4 Other settings

4.1 Mechanical settings

4.1.1 Set grinding degree

✻ Remove bean hoppers

Preset grinding degree is now visible.

✻ Release coffee dispensing and wait until grinder starts up

✻ With grinder running, alter grinding degree as desired on the side of the machine using the multitool

Multitool

Grinding degree 1 → fine

Grinding degree 6 → coarse

Display grinding degree

Bruising or crushing hazard.
Never reach into the grinder mechanism with coffee machine running and product hoppers removed.

Caution.
Bruising or crushing hazard.
Observe the Safety chapter.

4.2 Labelling of beverage buttons

First switch off coffee machine in order not to trigger dispensing inadvertently.

✻ Pull out existing labelling behind front glass in a downward direction

✻ Write on label stickers as desired using the WMF template

✻ Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.
Stick paper to label mount using an adhesive sticker.

Free download of WMF label template from www.servicecenter.wmf.com

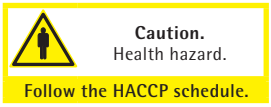
Matching adhesive labels: Zweckform-Avery No. 3659

Chapter 5 Care

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.

If this is not observed, the warranty is invalidated in the event of any resultant damage.



5.1 Cleaning intervals overview

Care					
Daily	*Weekly*	*Regularly*	*Message*	*Optional*	
x				O	Foamer rinsing
x					Cleaning program
x				O	Foamer cleaning
x					Milk system cleaning Standard
	x			O	Milk system cleaning Plug&Clean
x				O	Mixer rinsing
x				O	Milk container cleaning
x					Grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
(x)	x			O	Mixer cleaning
		x			Brewing unit cleaning
		x			Bean hopper cleaning
		x		O	Product hopper cleaning
			x	O	Filter change

▷ *Cleaning instructions*

▷ *General cleaning*

▷ *Weekly cleaning*

▷ *Regular cleaning*

▷ *Software* ▷ *Care*

Daily = *Daily, at least once per day and as required*
Weekly = *Weekly cleaning*
Regularly = *Regularly as required*
Message = *After the display shows a message*
Optional = *Optional (depending on the model)*
(x) = *Daily as required*

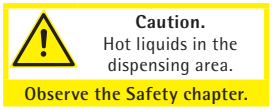
For all cleaning instructions

See the step for step instructions ▷Cleaning instructions.
Follow the manual. Follow the safety instructions.

5.2 Daily cleaning

5.2.1 Cleaning program

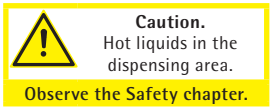
The cleaning program leads step by step through foamer cleaning, the mixer rinsing and the machine cleaning via software.



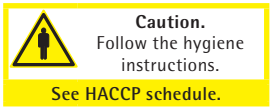
Cleaning program
▷Cleaning instructions

5.2.2 Milk system cleaning

Milk system cleaning ▷Cleaning instructions.
The milk system consists of:
- Combi spout
- Milk nozzle
- Milk hose



The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours.
For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of the service day.
If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.



Milk hose should be changed at regular intervals.

Combi spout cleaning
▷Cleaning instructions

Milk system cleaning Standard

Cleaning consists of two, or optionally three parts.
- Automatic foamer rinsing after each beverage with milk or milk foam (optional)
- Display-guided foamer cleaning
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning Plug&Clean

Cleaning with Plug&Clean consists of three parts.
- Automatic foamer rinsing after each beverage with milk or milk foam
- Display-guided Plug&Clean cleaning
- **Once per week**, lay combi spout, milk hose and milk nozzles in a cleaning solution

Plug&Clean cleaning program
▷ Cleaning instructions

5.2.3 Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.
Mixer rinsing is an integral part of the cleaning program.

The mixer lift must be in the top position.

Mixer rinsing
▷ Cleaning instructions

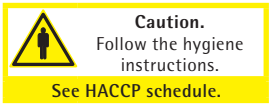
5.2.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact sequence of this manual cleaning is described in the cleaning instructions.

Combi spout cleaning
▷ Cleaning instructions

5.2.5 Milk container cleaning (optional)

Clean the milk container thoroughly every day.



5.2.6 General cleaning

Grounds container cleaning (grounds chute, optional)
- ✻ Empty the grounds container and rinse under running water
- ✻ Clean with a clean, damp cloth

Drip tray, housing and front panel
- ✻ Clean the cold machine using a damp cloth
- ✻ Wipe dry using a fine woollen cloth or chamois leather

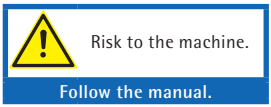
Cleaning metal surfaces

For cleaning metal housing parts (matte surface) we recommend WMF Purargan® cleaner.

Order numbers for the WMF care program ▷ Appendix Accessories and spare parts page 64

Switch off the machine before cleaning the front panel to avoid a beverage being accidentally dispensed.

Do not clean with scouring powders or the like.
There is a risk of causing scratches or scores.
Do not use any sharp cleaning materials or implements.
Use soft cloths for cleaning.



5.3 Weekly cleaning

5.3.1 Choc / Topping mixer cleaning (optional)

Choc mixer / Topping mixer

Cleaning will be more frequent depending on powder consumption.

- ✻ Switch off coffee machine using the ON/OFF switch
- ✻ Disconnect mains plug
- ✻ Open left machine door
- ✻ Pull the green mixer release
- ✻ Slide the mixer lift downward

The mixer is now accessible.

Mixer release

- ✻ Pull off mixer hose from mixer to combi spout
- ✻ Turn stud on bayonet fitting underneath the mixer bowl counter-clockwise

Mixer bowl is released from the arrester lock.

The propeller for the mixer is now visible.

open

- ✻ The propeller can be cleaned with a cloth
- ✻ Dismantle two-piece mixer bowl
- ✻ Clean both parts of mixer bowl and mixer hose under warm running water
- ✻ Allow all parts to dry completely
- ✻ Re-assemble all components

On re-assembly, all openings must face in the same direction.

Ensure that the spiral guide is seated and the hose is not pinched.

- ✻ Replace mixer bowl
- ✻ Turn stud on bayonet connector back clockwise
- ✻ Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- ✻ **Push mixer lift upwards until it engages in the release**
- ✻ Close left machine door

Ensure that mixer hose is replaced securely.
This is important, as otherwise hot water or hot Choc / Topping beverage may escape.

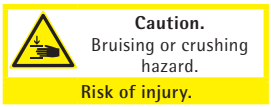
Caution.
Scalding hazard.

Observe the Safety chapter.

5.4 Regular cleaning

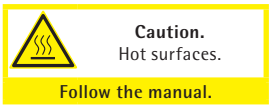
5.4.1 Brewing unit cleaning

The brewing unit should be cleaned as required and at regular intervals. Recommendation: weekly.

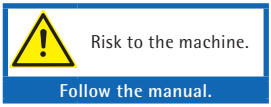


- ✻ Switch off coffee machine using the ON/OFF switch
- ✻ Disconnect mains plug
- ✻ Push combi spout all the way up
- ✻ Remove grounds container towards the front of the machine
- ✻ Remove the drip tray

Brewing unit is now fully accessible.



Burn hazard.
Allow brewer to cool before cleaning.



Hold firmly, as the brewing unit can slip downwards.
Never use force. Danger of breakage.

- ✻ With one hand, reach into the chute under the brewing unit and release the retaining catch (illustration 1)
- ✻ Slowly guide the brewing unit downwards, tilt and pull forward
- ✻ Remove brewing unit and hold firmly (illustration 2)

Illustration 1

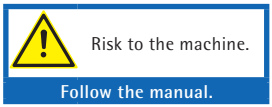
Illustration 2

Use the multitool from the accessories.

- ✻ Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the wiper is in the forward position
- ✻ Push the springs outwards over the edge and unlock (illustration 4)
- ✻ Swing the insertion chute upwards
- ✻ Clean the brewing filter under running water or with a cloth
- ✻ Remove residual coffee grounds using a paint-brush or scrubber
- ✻ Rinse the brewing unit under running water

Illustration 3

Never clean the brewing unit in a dishwasher and never use any cleaner additives.



✻ Dry the brewing unit with a cloth

Allow to dry completely before reinstalling in the coffee machine.

Illustration 4

Remove coffee grounds residue from the chute.

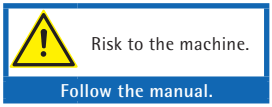
- ✻ Wipe out the coffee grounds towards the front or suck out using a vacuum cleaner

Refit the brewing unit after it has been dried.

- ✻ Replace springs in insertion unit (illustration 4)
- ✻ Hold the pusher compressed and replace the brewing unit in the chute against rear wall
- ✻ Push brewing unit upwards until it engages in the lock
- ✻ Replace grounds container
- ✻ Close the adjustable screen

Brewing filter

If the brewing unit cannot be replaced without resistance: turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
Never use force.



5.4.2 Bean hopper cleaning

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.

- ✻ Switch off coffee machine using the ON/OFF switch
- ✻ Disconnect mains plug
- ✻ Release bean hoppers lock using multitool by turning in a clockwise direction
- ✻ Lift bean hoppers out
- ✻ Completely empty bean hoppers and wipe thoroughly with a damp cloth
- ✻ Allow bean hoppers to dry completely
- ✻ Refill and replace bean hoppers
- ✻ Lock with the multitool by turning counter-clockwise

open

close

Never reach into the coffee grinders.
Never clean the bean hoppers in a dishwasher.

Caution.
Bruising or crushing hazard.
Observe the Safety chapter.

5.4.3 Product hopper cleaning (optional)

Choc / Topping, Twin Topping, Twin Choc
Cleaning will be more frequent depending on powder consumption.

open

close

- ✻ Switch off coffee machine using the ON/OFF switch
- ✻ Disconnect mains plug
- ✻ Unlock product hopper with multitool by turning counter-clockwise
- ✻ Lift product hopper out and empty completely
- ✻ Unscrew union nut at front and rear
- ✻ Remove the dosing auger

✻ Thoroughly wipe out hopper with a damp cloth
✻ Thoroughly clean individual dosing auger components
✻ Allow product hopper and individual components to dry completely
✻ Re-assemble and insert the dosing auger and screw on union nuts

Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge.

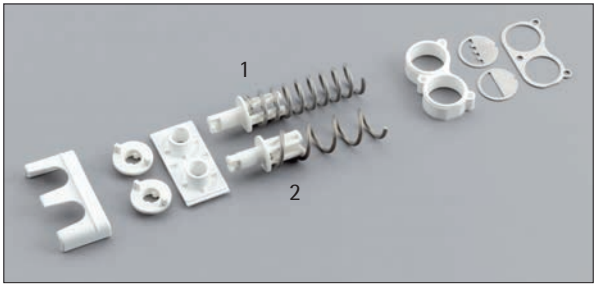
✻ Refill and replace product hopper
✻ Lock with the multitool by turning clockwise

Special features of the Twin Choc hopper / Twin Topping hopper

The Twin Choc hopper is divided in the middle and has two separate compartments for two different types of Choc or Topping.

Never clean product hoppers in the dishwasher.

Risk to the machine.
Follow the manual.



Dismantled dosing augers

1 = Topping
2 = Choc

With Twin Choc: dosing auger 2 is used twice.

5.5 Filter change

Follow the water filter User Manual for a filter change. After a filter change, perform a rinse as guided by the display.

▷ *Software* ▷ *Filter change page 25*

Filter change message ▷ *Messages and instructions page 48*

Chapter 6 HACCP schedule

You are required by law to ensure that your customers are not subject to any health risks as a consequence of consumption of food items you serve.
A HACCP schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.
With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.
Please observe the following points in order to comply with the HACCP Schedule:

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule for monitoring of regular cleaning.

Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instructions. This will ensure that your system contains a minimum of bacteria at commencement of operation.

You can call up the logs of the most recent cleaning operations via Information pad ⓘ.

Always commence operation with a freshly opened cooled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new cooled pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool

- Always have a new cooled milk pack handy.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- If little milk is being used, cooled milk must be placed in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6-8 °C.

Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.

WMF AG offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

Recommendation for Choc and Topping (optional)

Regularly clean the product hopper. See the instructions in the Care chapter.
See chocolate / topping manufacturer's instructions.

Caution.
Follow the hygiene instructions.
See Care chapter.

HACCP schedule

Month _____ Year _____

Use only chilled UHT milk, to prevent health risks due to bacteria.
For Choc and Topping, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Run the cleaning program.
   ▷ Cleaning instructions
2a. Foamer cleaning (combi spout)
   ▷ Cleaning instructions
2b. Daily mixer cleaning
   ▷ Cleaning instructions
3a. Clean the foamer and change out the combi spout after 4 hours of operation. (Absolutely required for low number of dispense cycles, or if milk is not chilled.)
3b. Weekly mixer cleaning and regular product hopper cleaning. (Care chapter)
4. General machine cleaning.

Date	Cleaning steps – Time of day 1	2	3	4	Signature
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps – Time of day 1	2	3	4	Signature
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Chapter 7 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted.
The maintenance schedule is based on the degree of use of the machine and is shown on the display. The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

Descaling
▷ Software ▷ Care
page 24

7.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Customer Check-up after the display shows a message; may be undertaken by the user / operator.

Customer Check-up after the display shows a message see Customer Check-up Instructions in Customer Check-up Kit.
▷ Appendix: Accessories and spare parts

- Maintenance 1 / maintenance 2 after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

Service maintenance message
▷ Messages and instructions
page 48

- Revision after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

For other maintenance work and repairs, please contact your local WMF Service.
The telephone number can be found on the address sticker on the coffee machine and on the delivery note.

7.2 WMF Service

You can reach the WMF Service Centre if the local WMF Service is not known.

Chapter 8 Messages and instructions

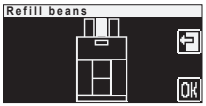
8.1 Messages for operation

Error number
(▷Software ▷Settings ▷Operating options)
Normal: all messages are shown on the display.
Symbol: messages that require immediate action are shown on the display.
All other messages are displayed as symbol ⚠.
✻ Touch the ⚠ symbol
All messages are displayed.

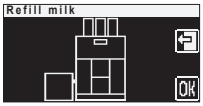
With illumination (optional):

messages that require immediate action are accompanied by flashing side illumination.

Refill beans
✻ Top up bean hopper (refer to display)
✻ Check:
• Is the product hopper lock open?
▷ *Care*
• Beans do not feed through
✻ Stir with a large spoon and confirm with OK

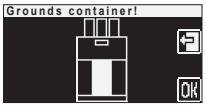


Empty milk message
✻ Refill milk



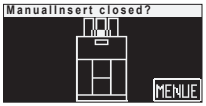
Empty grounds container
✻ Empty grounds container

Grounds container missing
✻ Replace the grounds container correctly and close adjustable screen



Grounds container emptied?
✻ Confirm that the grounds container has indeed been emptied

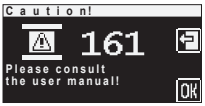
Manual insert open
✻ Close the manual insert lid



Open water supply valve
✻ Turn on water mains supply and confirm

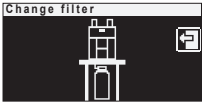
Brewing unit error
✻ Remove brewing unit
✻ Clean brewing filter
✻ Replace brewing unit and ensure that it engages correctly in the lock

Error message with error number
Error number is displayed.
▷ *Error messages / malfunctions*



Error message with error number
Error number is displayed.
✻ Call WMF Service

Change filter
✻ Change filter within one week
✻ Confirm the change in the Care menu
Follow water filter instructions.



Cleaning message – clean soon
✻ Clean the coffee machine soon
The message is also displayed in the Information pad.

Cleaning message – clean now
✻ Clean the coffee machine now
The message is also displayed in the Information pad.
Cleaning required. The coffee machine can only be used after the cleaning operation.

Descaling Message
✻ Call WMF Service

Customer check-up message
✻ Carry out customer check up within one week
✻ Confirm execution in the Care menu

Maintenance message
✻ Call WMF Service

Heating up
✻ Machine heats up

Ready to operate
The display illumination can be activated.

beverage dispensing

Warm rinsing
The machine performs a warm rinsing operation.

Activate "Ready to operate" display
✻ Touch the unlit menu pad for longer than 5 seconds
The display illumination switches on.
Menu pad, Information pad, error messages and cleaning messages are displayed.
▷ *"Ready to operate" display*

Optional pads
The Barista pad, "warm rinse" pad and the "toggle pad" are displayed. The various options must first be activated.

Optional

Display "warm rinse" pad and Barista pad

8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

✻ Switch coffee machine off and then on again after a few seconds
✻ Repeat the process which led to the error

In many cases, this eliminates the malfunction and you can continue working.
If this is not successful: find the error message or error number in the following list and follow the sequence of actions indicated.

If this does not rectify the error or if the error indicated is not listed please call WMF Service.
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your WMF 1800 S is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.
If there is a current error or a message to the operator, the ⚠ pad is displayed.

✻ Touch ⚠
Error number is displayed.

Error number	*Error description*	*Action instructions*
6	Brewing unit lockup current / Brewing unit stiff	✻ Switch off the coffee machine ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning*
26 36	Right grinder blocked Left grinder blocked 	✻ Switch off the coffee machine ✻ Disconnect mains plug ✻ Remove bean hopper ✻ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration) ✻ Replace hopper ✻ Switch on coffee machine ▷ *Care* ▷ *Bean hopper cleaning* If this occurs frequently: ✻ Set grinding degree one stage coarser ▷ *Other settings* ▷ *Set grinding degree*
88	Boiler: over-temperature	Beverage dispensing temporarily blocked. ✻ Check that mains tap is on or that the water tank is filled and inserted correctly If still not OK: ✻ Switch off the coffee machine ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning* ✻ Switch on and try again *(Release follows when cooled down to normal temperature).* ✻ Switch off coffee machine, allow to cool and switch on again
89	Boiler: heat-up time error	✻ Switch machine off and on again
161	Water error: brewing water	*Between each of the following steps switch the machine off and on again. If error not remedied carry out the next step.* ✻ Check that mains tap is on or that the water tank is filled and inserted correctly ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning* ✻ Set grinding degree coarser ▷ *Other settings* ✻ Reduce quality ▷ *Settings* ▷ *Recipe*

Error number	*Error description*	*Action instructions*
163	Water error: warm rinsing	*Between each of the following steps switch the machine off and on again. If error not remedied carry out the next step.* ✻ Check that mains tap is on or that the water tank is filled and inserted correctly ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning*
186	Steam boiler: level	*Beverage dispensing temporarily blocked.* ✻ Check that grounds container is correctly inserted ✻ Switch machine off and on again
188	Steam boiler: over-temperature	*Beverage dispensing temporarily blocked.* ✻ After releasing, check milk foam and steam outlet ✻ Switch off the machine, allow to cool and switch on again
189	Steam boiler: heat-up time error	✻ Switch machine off and on again

8.3 Errors without error message

Error pattern	*Action instructions*
No hot water output but water in grounds container	✻ Clean hot water spout ✻ Call WMF Service (coffee dispensing possible)
No Choc or Topping dispensing but water in grounds container	✻ Do not use Choc or Topping ✻ Call WMF Service (coffee dispensing possible)
Choc or Topping hopper blocked, Choc or Topping dispensed only with water	✻ Clean portioner ▷ *Care* ✻ Empty powder ✻ Turn dosing auger manually until all powder is removed ✻ If necessary rinse with water ✻ (Allow to) dry completely
Coffee dispensing on the left / right differs	✻ Clean the combi spout ▷ *Cleaning instructions*
No milk foam / milk output, but milk in milk container	✻ Check whether the milk hose is kinked or squashed ✻ Re-route tube correctly ✻ Clean the combi spout ✻ Check whether milk nozzle is blocked ▷ *Cleaning instructions*
Milk foam incorrect, temperature too cold or too hot	✻ Change milk nozzle - green milk nozzle for cooled milk - white milk nozzle for uncooled milk ✻ Clean the combi spout ▷ *Cleaning instructions*
Pump runs continuously, water in grounds container	✻ Switch machine off and on again ✻ If error not remedied call WMF Service
Coffee machines with water tank: assembly / disassembly stiff	✻ Lightly smear the O-rings with WMF gasket grease ▷ *Instructions in Customer Check-up Kit.*
Choc / Topping hopper cannot be inserted	✻ Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction

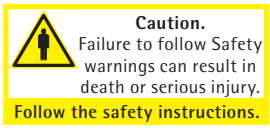
Chapter 9 Safety

9.1 Hazards to the operator

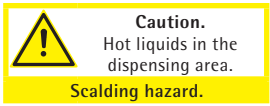
At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the User Manual carefully prior to use.
- Do not touch hot machine components.
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the device.

Despite safety devices, every machine poses numerous hazards if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:



Scalding hazard.
When dispensing coffee, Choc / Topping, hot water and steam there is hard of scalding. Ensure that there is always a receptacle under the spout when dispensing beverages.

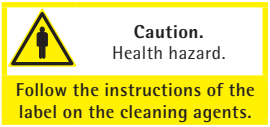


Burn hazard.
The brewing unit must be cleaned only when the machine is cold. The brewing unit can get hot.

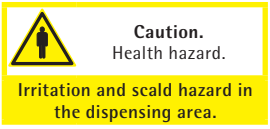
Bruising or crushing hazard.
There is a hazard of bruising or crushing when handling all moving parts. Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.

Health hazard.
The product hoppers (coffee beans / Choc / Topping) and manual insert may only be filled with materials for the use intended.

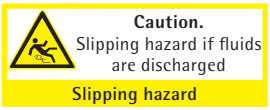
Health hazard.
When handling special cleaners for the milk foamer, cleaning tablets, and the descaling solution, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablet or descaling solution after instructions to do so are shown on the display.



Irritation and scald hazard.
Never reach under the spouts while cleaning. Cleaning fluid / descaling solution runs out of the combi spout when cleaning / descaling.



Slipping hazard
Fluids can be discharged from the machine if used improperly or if faults occur. These fluids can cause a slipping hazard.



9.2 Hazards to the coffee machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:

- For water with carbonate hardness in excess of 5 °dKH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water supply for the water supply is turned off and the machine is unplugged.
- We recommend damage prevention measures such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After a company holiday we recommend running the cleaning program at least twice before reusing the machine.

▷ *Cleaning instructions*

9.3 Intended use

The WMF 1800 S is designed to dispense coffee beverages, milk beverages and/or powdered beverages (choc and topping) in various variations into cups or cans. In addition, the device can generate steam for heating milk and dispensing hot water. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is also subject to the "General Terms and Conditions" of WMF AG and this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF 1800 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).

9.4 Directives

The machine fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EC regulation No. 10/2011 as well as the EC regulation No. 1935/2004 in the currently valid editions.

When used properly, the machine does not present a hazard to health or other unjustifiable hazard.
The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.

The machine fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE).
The EC declaration of conformity is included with the machine. The machine bears the CE mark.
Any modifications that are not approved by WMF will cause this declaration to become invalid. Currently valid national rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment (WEEE / EU directive) and may not be disposed of as domestic waste.

For disposal, contact WMF Service.
Address ▷ Page 47

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.

9.5 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices.
Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.
The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
In office / floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personnel should carry out maintenance and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks. These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.
Machine cleaning must be done only using the WMF special cleaning agent intended by WMF for the machine (tablets), and for the milk system (cleaning liquid).

WMF special cleaning agent,
▷ Appendix
Accessories and spare parts
page 64

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷Maintenance) are to be observed.

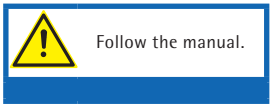
9.6 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period.
Claims that exceed the above terms, in particular damage claims as a result of consequential damage, are excluded to the extent that this is legally permissible.
Material defects shall be reported to the vendor immediately and in writing.

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. User Manual and servicing instructions).
- With respect to faults which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

▷ *Instructions in Customer Check-up Kit.*



The customer is advised in the order confirmation whether or not use of a water filter is required.

▷ *Maintenance page 46*

Appendix: Cleaning instructions (Standard)

Appendix: Technical data

Technical data for coffee machine

Nominal power rating * (depending on the model)	3 kW (2.75 kW-3.25 kW *)
Recommended daily capacity espresso, café crème	up to 180 cups
Overall hot water output	approx. 20 l/h
Coffee bean hopper	left and right each approx. 1,000 g middle approx. 550 g
Choc / Topping hopper	approx. 1,000 g
Twin Choc / Topping hopper	twice approx. 500 g
Mains power connection *	1/N/PE 230 V 50 Hz
Illumination	LED class 1
External dimensions	width 326 mm height incl. bean hopper 680 mm depth 556 mm
Weight empty	approx. 33-43 kg (depending on the model)
Continuous sound pressure level (Lpa) **	< 70 db (A)

We reserve the right to make technical modifications.

* *For special models see model label, values given above are for the basic model.*

** *A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 db (A) in any working mode.*

Conditions for usage and installation

Necessary preparatory work for electricity, water and drainage connections at the customer's premises are to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any work on-site prior to connection.

Mains voltage tolerance range	230 V +6 % and -10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply	3/8 inch hose connector with main valve, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dKH, a WMF water filter should be installed upstream.
Water drain pipe	Hose a min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water line in case of frost).
Maximum humidity	80 % relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installing surface	The unit must be placed on a level, flat, and sturdy surface. The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the machine.

The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. A separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the customer's on-site installation. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

In order to avoid possible faults from arising on our shielded data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system. (See EN 60309)

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Complete combi spout Choc				
1	Pcs	Single spout	33 2549 0000	all
1	Pcs	Steam nozzle compl. with seal Ø 2.3 (2.9 KW)	33 2864 3300	
1	meter	Milk hose	00 0048 4948	all
1	Pcs	Milk hose spring	33 0190 3000	all
1	Pcs	Milk hose sleeve	33 2180 5000	all
Choc/Topping mixer				
0.25	meter	Mixer hose	00 0048 0064	Choc/Topping
1	Pcs	Mixer hose spring	33 2292 6000	Choc/Topping
1	Pcs	Mixer bowl	33 2318 0000	Choc/Topping
Constant water supply, drainage				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	all
1	Pcs	Angle for drain tube	33 2165 8000	all
1.5	meter	Drain tube	00 0048 0042	all
Accessories/tools				
1	Pcs	Multitool	33 2323 1000	all
Documentation/Instructions				
1	Pcs	Set of documents: • User Manual WMF 1800 S • Cleaning instructions WMF 1800 S	33 2552 0010	all
Complete bean hopper				
1	Pcs	Large bean hopper	33 2851 2099	all
1	Pcs	Large bean hopper lid	33 2806 3100	all
1	Pcs	Closing plate	33 2265 5000	all
1	Pcs	Medium bean hopper	33 2854 2000	all
1	Pcs	Medium bean hopper lid	33 2854 3000	all

Number	Unit	Designation	Order No.	Model
Product hopper Choc/Topping				
1	Pcs	Choc product hopper	33 2845 4199	Choc
1	Pcs	Topping product hopper	33 2845 4299	Topping
1	Pcs	Product hopper lid Choc/Topping	33 2806 3100	Choc/Topping
1	Pcs	Twin Choc product hopper	33 2845 4399	Twin Topping
1	Pcs	Twin Topping product hopper	33 2845 4099	Twin Topping
1	Pcs	Product hopper lid Twin Choc/Twin Topping	33 2806 4100	Twin Topping
1	sheet	Labels for product hopper	33 2315 3000	all
Coffee grounds container				
1	Pcs	Coffee grounds container	33 2272 4000	all
Brewing unit				
1	Pcs	Brewing unit	33 2823 6199	all
Drip tray/drip grid				
1	Pcs	Drip tray (standard)	33 2254 9000	all
1	Pcs	Drip tray (when using an integrated or under-counter cooler)	33 2254 9200	all
1	Pcs	Drip grid	33 2465 8000	all
1	Pcs	Cup stop	33 9394 2200	all
Customer Check-up kit				
1	Pcs	Customer Check-up kit	33 2861 7000	all
Scale filter/water filter				
1	Pcs	Water filter Bestmax M (complete set)	03 9331 0001	all
1	Pcs	Spare cartridge for water filter	33 2426 5000	all
Order numbers for the WMF care program				
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
1	pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	tube	WMF gasket grease 5 grams	33 2179 9000	all

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Your nearest WMF Service:

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